



DOMAINE
LA GARRIGUE

AOP Beaumes de Venise Rouge

Sentier Secret



Grape Varieties :80% Grenache, 15% Syrah, 5% Mourvèdre.



Vinification : Harvested entirely by hand, no destemming, crushing on reception. Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees. Aged in concrete vats.



Description :

Colour : deep, clear and brilliant
Bouquet : agreeable, powerful and fruity
Taste : rich, powerful and delicious at the same time



Serving temperature : best served at 18 °C.



Cellaring potential : 3 years



Sentier Secret is a fruity wine that is easy to drink. Ageing is not what we are looking for in this type of wine. Enjoy and appreciate it while it is young. It goes particularly well with roast beef, sauteed rabbit with prunes, roast duck etc.